

*SPECIFICATION AMENDMENTS*

Replace the paragraph beginning at page 18, line 1 with:

Oil color can be determined using AOCS method Cc 13b-45. AOCS method Cc 13b-45 identifies the color of an oil sample by comparing the oil sample with known color characteristics. AOCS method Cc 13b-45 is applicable to fats and oils provided no turbidity is present in the sample. Color values are evaluated qualitatively by visual inspection of the oil. Generally, visual inspection results in an oil being classified as a light oil or a dark oil compared to a known oil color. Color values are quantitated by determining a red color value and a yellow color value using the AOCS method Cc 13b-45. Typically, crude corn oil isolated using conventional dry milling methods has a red color value ranging from about 7 to about 10 and a yellow color value ranging from about 60 to about 70. Corn oils isolated using flaking methods described herein have oil colors that qualitatively are considered light and is generally lighter than crude corn oil color made using wet or dry milling techniques. The yellow color values may range from about 60 to about 70 and red color values may range from about 7 to about 10, as determined by American Oil and Chemical Society method ~~Cc 13b-93~~ Cc 13b-45.

Replace the paragraph beginning at page 22, line 1 with:

Meat and bone meal is obtained from suppliers such as Darling International, Inc. (Irving, TX). Oilseed meal is obtained from suppliers such as Cargill Oilseeds (Cedar Rapids, IA). Feather meal is obtained from suppliers such as Agri Trading Corp., (~~Hetchinson~~ Hutchinson, MN). Amino acids are obtained from suppliers such as DuCoba, (Highland, IL).

Replace the paragraph beginning at page 27, line 1 with:

The desolventized corn meal was characterized using AOCS methods Ba 3-38, Ba 2b-82, Ba 6-84, and Ba 4e-93, and Corn Refiner's Method A-20. When normalized to a 10% moisture content, the corn meal had about 3.2% fiber content, about 65% starch content, and about 14% protein content. Meal fat was determined to be about 1.07% using AOCS method Ba 3-38. For comparison, corn gluten feed created using conventional wet milling methods and normalized to a 10% moisture content can be expected to contain an oil content of about 4%, a protein content of about 20%, and a fiber and other carbohydrate content of about 60%.

Also for comparison, corn gluten meal created using conventional wet milling methods and normalized to a 10% moisture content can be expected to contain an oil content of about 3%, a protein content of about 60%, and a fiber and other carbohydrate content of about 22%.

Replace the paragraph beginning at page 34, line 32 with:

The desolventized corn meal was characterized using AOCS methods Ba 3-38, Ba 2b-82, Ba 6-84, and Ba 4e-93, and Corn Refiner's Method A-20. When normalized to a 10% moisture content, the corn meal had a 3.2% fiber content, a 65% starch content, and a 14% protein content. Meal fat was determined to be 1.07% using AOCS method Ba 3-38. For comparison, corn gluten feed created using conventional wet milling methods and normalized to a 10% moisture content can be expected to contain an oil content of about 4%, a protein content of about 20%, and a fiber and other carbohydrate content of about 60%. Also for comparison, corn gluten meal created using conventional wet milling methods and normalized to a 10% moisture content can be expected to contain an oil content of about 3%, a protein content of about 60%, and a fiber and other carbohydrate content of about 22%.